

**BLACK
ANGEL'S**

Alois Keller



Black Angel's Bar Rules

Minimum age 18 years

We don't waste high quality alcohol on kids.

Seating area only.

Everyone gets a front row seat.

Dress code is Smart Casual

Clothes make the man.

Do not disturb the other guests

Keep your emotions in check, Your fellow patrons may not care about your troubles.

No split bills

We're saving trees and besides we're too busy :-)

*Customers must not bring their own food
or drink into the bar*

That's like carrying coals to Newcastle.

No head coverings allowed

Baseball cap or fancy hat, out of bar you will get :-)

No photography or video allowed

What happens in the bar, remains in the bar.

The most important rule is

The Bartender is always right.



Dear Guests,

You're holding a unique excerpt of stories and recipes from Alois Krcha's personal diary...

We understand most of you have never heard of him. But you should know Krcha was a unique bar figure who, because of his modesty and by a coincidence, was almost forgotten in the mists of time. He was the kind of man who put enormous effort into everything he did and thereby achieved a pinnacle of success in all areas of his interest. During the building reconstruction, we found sketches of the bar along with his diaries and selected some of his interesting recipes and experiences. We believe that you will fall under his charm and discover just like us. He was one of the greatest bartenders of his time who influenced many of his fellow bartenders all over the world without them even being aware of it. He left a permanent mark in the business which gave rise to the bar scene as we know it today.

Alois is closely tied to this building. Before he made a breakthrough as a bartender he had also worked in a bookshop located here in the late 19th century. He loved books, particularly historical writings and frequently hid away with them here, into the cellar, to be able to read without being disturbed. He found historical records of this building and immediately fell in love with it.

After he returned from abroad where he had spent most of his time as a bartender, he, once again, retreated into his favourite cellar. He wished to open his own bar here. This is testified to by the detailed sketches and plans we found which depict the business he had wished to have. Unfortunately, Alois never carried these plans through. He even created a comprehensive menu including brand new cocktails inspired by the story of the old building in which Hotel U Prince is located today. Relax and enjoy his engaging stories and have one of his favourite drinks...



Alois was born to an Old Town Prague family on 22 November 1893. His father worked as an iceman in the Old Prague and his mother worked in a bookshop. From an early age he loved to help his father at work. Maybe there are the roots of his love for ice and working with it. Having finished his studies, he started to work as an apprentice in the U Prince bookshop where his mother spent all of her working days. Here, he hid away in the cellar for hours to read travelogues and dream of travel adventures. After his father had died, he decided to leave and follow his dreams.

He made his first stop in the charming Paris of 1910. There he met his first big love and started his bartender career. His travels led him to the USA, England, Jamaica and many other countries. In addition to making his living as a bartender he also took a number of both legal and illegal jobs and encountered many influential and renowned public figures we commemorate even today...

At the end of World War II, his life journey took him back to his beloved Prague and back to his favourite cellar where he had dreamt of his future life as a young boy. And it was there that he got an idea to capitalize on his life experiences and open his own bar. He kept detailed records of the features that would make his bar stand out from any other. He wanted to create a work of art into which he would imprint his life stories; he wished to bring a piece of the world closer to Czech people, to bring it into the heart of Europe, Prague, the "city of a hundred spires."

Only now, several years after his death, all his notes and plans have been meticulously materialised.

Had it not been for the extensive building reconstruction and a large dose of coincidence, his diaries and personal notes might never have been discovered nor his secrets revealed.



Diary Entries



1897 - 1905

Childhood in Vizovice

As a young boy, Alois spent every summer at his grandparents' in Vizovice. He had never been like the other kids who climbed trees, engaged in fights with other children from nearby villages and swam in the local fish-pond. He preferred to help his grandma, an avid gardener, to weed her flower and vegetable beds and pick fruit.

Together, they used the plentiful crops of strawberries, currants, gooseberries and apples to make home-made syrups and purées. Plumbs which they picked in his grandparents' orchard went to the new local distillery where Alois's grandfather worked as the head taster. To his grandma's chagrin, grandfather's job became his hobby, as well. Grandfather used most of the fruit from grandma's garden in his home-made distillery. So in his early years Alois learnt to make the best fruit syrups and the strongest spirits.



1910 - 1914

Paris and Bloody Mary

Based upon Alois's diary entries we discovered Bloody Mary originated in the Harry's Bar in Paris, however, not in 1921, as is generally known. In 1912, as a young man, Alois arrived in Paris to work as a bar-back alongside Harry Macelhon at the then New York bar. As he learnt from his grandma, he started every day with a glass of his favourite tomato juice. During his late night shifts he began to combine the juice with his favourite vodka.

For the longest time, his co-workers in the bar laughed at this habit. However, later they discovered Alois, using this drink, had picked up a charming lady who turned out to be a globally renowned fashion designer. Many years later, Fernand Petiot, who used to work with Alois in the bar, remembered this love cocktail, modified it and started to sell it as Bloody Mary.

1911 - 1914

The First Big Love

The years in Paris brought probably the biggest love into Alois's long and colourful life. During his working at Harry's Bar, yet not too famous at that time, he fell in love with a beautiful brunette named Gabrielle. It was her who under the name of Coco Chanel became an icon in the world of women's fashion. Before the discovery of his diary no-one knew that he was the one behind Chanel's greatest fashion ideas such as the glass pearl necklace or the original shirt-dress.



In May 1941, on his last work night before his departure for the USA, Alois asked Coco out to the bar where he gave her his favourite checked shirt and a necklace he had made himself using ice balls he usually decorated his cocktails with. In 1916, to honour her big secret love she would never see again, Coco designed her famous suits inspired by Alois's shirt and made necklaces similar to those she had received from him.

Based upon this story, we can confidently claim the first ice ball used in a cocktail came from Alois's hands.

1917 - 1932

The Film Phase

After he arrived in the USA Alois initially had trouble finding work so he set out across the country. After a long and arduous journey he reached Los Angeles, specifically Hollywood. He tried to make a breakthrough as an actor but his first opportunity came in 1917 when "The Adventurer" with Sir Charlie Chaplin was being made. Charlie had to learn something of the bartender's trade. Alois was an excellent teacher and Charlie looks like a true bartender on the screen.



This was not the only experience Alois made with film. Soon after he set out to go to New York where he met Gustav Machatý, his friend, who left his homeland to study film-making in the USA. With some exaggeration we can say that a few years later Gustav Machatý and Alois were to lay the groundwork for the contemporary film pornography. Together they worked on "Erotikon" (1928) and "Ecstasy" (1932) the first film in the world to feature a naked women.



1917 -

Friendship with Al Capone

In Brooklyn, where he worked as a bartender, Alois met a man named Frankie Yale. He had no idea this man was the head of the Mafia and accepted his offer to work as the head bartender in Harvard Inn, Yale's new business. It was 1917 and Alois's star started to rise. Frankie hired other employees, among them a young 18-year-old man named Alphonse Gabriel Capone. Alois started to call him Al and since that time no-one has called him anything else. Al worked both as Alois's barback and Frankie's bouncer. Unfortunately, as time went by, Al became interested more in violence than in the bartender's trade. He was Frankie's right-hand man and became a full-time mafioso. Nevertheless, he and Alois continued to be good friends. This is also testified to by the fact Alois later worked as the head alcohol smuggler for Capone's organization.



1924 - 1925

The Origin Of The Zombie Cocktail

In the late 1920s and early 1930s, Alois at that time a well-known figure of the American underworld and his crime organization searched for new sources of bootleg alcohol for the American market. In 1925 he was sent to Jamaica to establish contact with local rum producers. One afternoon, at the Mandeville hotel where he was staying, he met a man in a straw hat. Several glasses later, they made a spontaneous agreement on smuggling alcohol into the USA. To celebrate the deal, in a state of advanced drunkenness, Alois made his favourite drink made of three portions, equal in amount, of three various types of rum and other additional ingredients. The following morning, still three sheets into the wind, he rushes back to Chicago with the good news not knowing that the man in the hat was none other than Don the Beachcomber. Later, Beachcomber improved Alois's recipe and introduced it as his own drink under the name Zombie.

1918

First Note Of Cocktail Maturation

As the head bartender at Cotton Club, New York, Alois was authorized to organize Al Capone's 29th birthday party. The entire American underworld and the Mafia elite were invited. Alois had pre-prepared several barrels with cocktails because he thought the turn-up would be high and killers generally hate to wait for cocktails. The party was a success and no lives were lost. However, a single barrel was left forgotten in the cellar. Six months later, Alois found it and discovered its contents were not bad at all, to the contrary: the cocktail acquired flavour and fineness. This made him think he would not use barrels only to store bootleg alcohol but particularly pre-prepared drinks. He used such drinks as special presents for his chums.



1923 – 1924

Trip to Cuba and Club de Cantineros

During his trip to Cuba his ice skills and knowledge of cocktails charmed several of the local experienced bartenders. He was the sole non-Cuban who stood at the origin of Club de Cantineros. His diary reveals that he himself, as a great lover of vexillology (a scientific study of flags), designed its flag. Several months later, after having worked at local bars, he had to return to the USA. Later he used his Cuba contacts for a rum smuggling operation but his notes do not tell whether he ever returned there. Nevertheless, the local bartenders still remember him as El Grande Aloisio...



Menu
Alois Krcha
1893 - ????



House at The Black Angel

The history of the building dates back to the 12th century. At that time, as part of the Church of St. Michael, it was one of the first stone buildings at the Old Town Square which was just a simple marketplace at that time. Owing to its position on a key European business routes, this marketplace attracted foreign merchants. The Gothic cellar, which has maintained its looks over centuries, dates to this time. Today, the cellar premises is the home of the Black Angel's Bar. Over hundreds of years of its existence, the building served as a monastery, pharmacy and a bookshop.

House at the Black Angel stands directly on the so-called Royal Route. Throughout the ages 25 Czech kings are proven to have walked on this route during their coronation. After the Battle of the White Mountain,

Frederick V nicknamed the Winter King spent a night here. In the 20th century the building started to function as an inn.

Alois took many notes on the history of the building and also tried to capture it in the recipes, as it is clear from those which have survived. Some had to be modified a bit to suit the current taste.

Here are the four major transformations of the building in a liquid form.

Angel's Monastery

195czk

The oldest note of the use of this building is contained in writings dating to the 12th century when it served as a home to a monastery. It is generally known, monks are skilled at brewing various potions and so they did even here. One of their goals was to be close to angels in heaven. We believe Alois was successful at this by combining Beefeater gin, fresh lemon juice, vermouth, orange liqueur and homemade hibiscus syrup. And that's why we warmly welcome you to Angel's Monastery...

Leave a Message

195czk

Alois drew inspiration for another of his cocktails from a library the third key phase that formed the history of the building. The first chapter and the heart of this 'novel' consists in mature Cuban rum Havana Club añejo 7 años, favoured by Ernest Hemingway, a globally renowned author. The story is spiced up with fresh lime and grapefruit juice intertwined with sugar syrup. The plot culminates with a touch of absinthe which is closely tied to the literary world of the 19th century...



Formula of Magister Kelley

235czk

During the 15th and 16th centuries, the building basement was used as a pharmacy similar to the adjacent Small Square which used to be dedicated to pharmacology. Undoubtedly the most famous alchemist and healer who lived in Prague was Magister Edward Kelley. He was attempting to prepare an elixir of eternal youth for Kaiser Rudolf II. The elixir we have for you here was prepared by a great grand-son of Karl Tvaroh, a Prague plasterer and Alois's best friend. In it, Pavel Tvaroh used Becherovka Cordial, linden blossom, elder flower, nettle, dandelion and burdock.



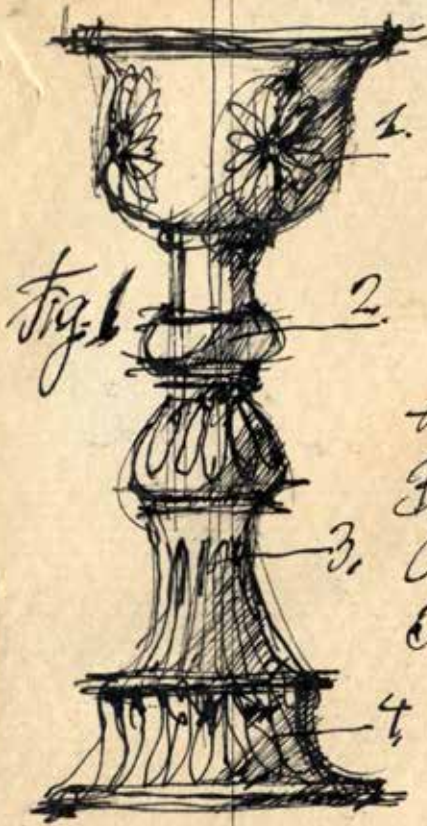
Building Treasure

295czk

Discover the true treasure of our bar! The map leading to it may look threatening but the experience awaiting you in the chest is definitely worth it. Because true treasures are as rare as saffron, the main ingredient used in our liquid treasure is French Safron gin infused with this world's most costly spice. Other, less dominant ingredients are fresh lime juice, sugar syrup and a few leaves of basil. The treasure cocktail is crowned with French gold: Michel Arnould champagne.

Zapadno v lednu, si
 nastoiti dluhom

Angel's Monastery



Prilozena receptura se mus!
 upravit na svy mngreudiluce

Celkove tato recepture
 vyduci na pomenu

A. - raclous - 5 cl

B. - Quella pulce

C. - Letova m...

D. - Grapefruitova Stav 5 cl

Celkovy obem pro 1 doctku
 vyduci na neslutemylde
 of libru

Prilozna:

1. Do mizle vrodie slednice konice
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 neresamenou

Prilozna 2. Dile vortme neproto recelious
 impredione, cleri nemurome
 na prui polled vrbec podop
 Dime tun byt uo

Formula of Magister Kelly

Fig 1



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dorie Rudolfi A a caronii unel alot
Voto se va alchimistria laboratoriu.

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non receptura loaf jiu
se potol se non amon moneto
porolal jiu mone pli se pouda
nona nora fusionarii se va
laboratoriu, lery alchimistria dir
dilem, lileon jiu, suba pouda
paton no doolun Pylyca spia, lileon
jion ne se are pouda xli se lefale
Voina jiu n, to mone unel sraj topad
no ale nymen pilmone.

2o talo du vodu si lera palus pouda

- 1 De mto ab lya pavo voc
- 2, Receptura

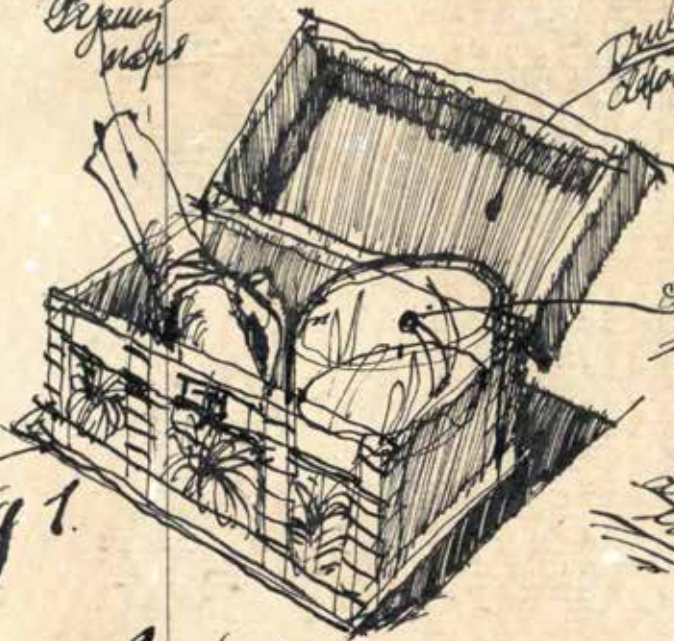
- a, hidralio
 - b, loda
 - c, ~~monatragore~~
 - d, lompne
- a polo
se leri lora
monatragore

Parvulus
 1. ~~Parvulus jiu lery~~
 2. ~~lora vocat no lery~~
 3. ~~lora vocat no lery~~
 4. ~~lora vocat no lery~~
 5. ~~lora vocat no lery~~
 6. ~~lora vocat no lery~~
 7. ~~lora vocat no lery~~
 8. ~~lora vocat no lery~~
 9. ~~lora vocat no lery~~
 10. ~~lora vocat no lery~~

Bulding Treasure

Fig 1

Trulla
a facellor adom
a p. h. h. h.
a p. h. h. h.
a p. h. h. h.
a p. h. h. h.



Trulla
a facellor adom
a p. h. h. h.
a p. h. h. h.
a p. h. h. h.
a p. h. h. h.

Conclusion:

Tunc ceplum pua abis a
vlosu red. no hodo a to
lucp mlla redi pu hodo
clom hodo. pua neu mlla pua
reda hodo a
ale pua hodo a
pua hodo redi pua hodo
pua hodo hodo

Conclusion

tojo p
alera

1022

Reception Formula of

Magister

Ca. 1000
1000
1000
1000

- 1) Moravian Soup
- 2) 25 ml ~~...~~ (2) Kelly
- 3) St. Germain -
Black Angel's edit.
- 4) 25 ml fresh Lemon
- 5) 15 ml Passion Fruit
- 6) 5 ml A

Reception Formula of Magister
Kelly

- 1) 25 ml Baccharis Cordial
- 2) 25 ml Saint Germain
- 3) 15 ml Wild Nettle cordial
- 4) 15 ml Dandelion & Burdock Lemonade

1000

Co. 1000
cordial
gold. 7
1000

- 1) 1000
- 2) 10 ml
- 3) 20 ml
- 4) 1000

Looking through Alois's diary we discovered this mysterious cocktail name and with it a simple recipe for a flip drink. The word "flip" was first used in 1695. Beer, rum and sugar were warmed using a heated piece of iron. Over time, people started to add an egg and increased the amount of sugar. The first note of a "flip" comes from Jerry Thomas's book from 1862. Today, a flip is always made with a yolk. It must be shook only briefly and dynamically, or just rolled. An unwritten rule demands this drink to always come with a bit of grated nutmeg on top. Alois's version includes cognac Martell V.S. infused with apricots, sugar syrup, an egg yolk, nutmeg and a pinch of love, of course.

USS Richmond punch**185czk**

Alois was a great fan of war literature. For this reason he chose punch named after a battleship of a Union state where the punch was also served. In 1862 this ship occupied the city of New Orleans, freed it from slavery and dealt another heavy blow to Confederation in the infamous civil war. Just like any other proper punch, this version, too, has a strong taste with an intriguing flavour of black tea.

Knickerbocker Á La Monsieur

165czk

This is one of Alois's favourite cocktails. First, it appeared in the first bartender's handbook by Jerry Thomas published in 1862. It is a grandad of Mai Tai made from a generous portion of rum Havana Club 3 años with the additional orange curacao, raspberry syrup and fresh lemon juice.

Botanical Collins

165czk

Alois described this drink as an authentic replica of plague water drunk in our kingdom in the 14th century when the first plague wave hit... This water was flavoured with local herbs such as sage, camomile, juniper, tea, etc. Here, we add the premium Beefeater 24, fresh lemon juice and sugar syrup for fineness...

15. Recept na nápoj č. 10 10.

15. Tento nápoj a vlastně i recept je poněkud pokus, protože nic z toho nebylo předem vyzkoušeno.

Zdvořel je pokusem i tato stránka, protože jsem si zlamel palinovat rýžem.

Fig. 27. Nejprve jsem si připravil filtrační nádobu, protože mi se zaplnila. Inspiroval jsem staršími alchymisty. Oséme 2 soli to polním nekonec nešlo nic, protože z imed B, grince se polozde smím zkusil jsem tedy postupovat jinak.

Fig. 2



Toto je kousky bramborová kacka



A samovolno ronící se deha, podle měře



Toto je folie nem lagroce a mui za 10 dn

Toto je vřidná kvačičko



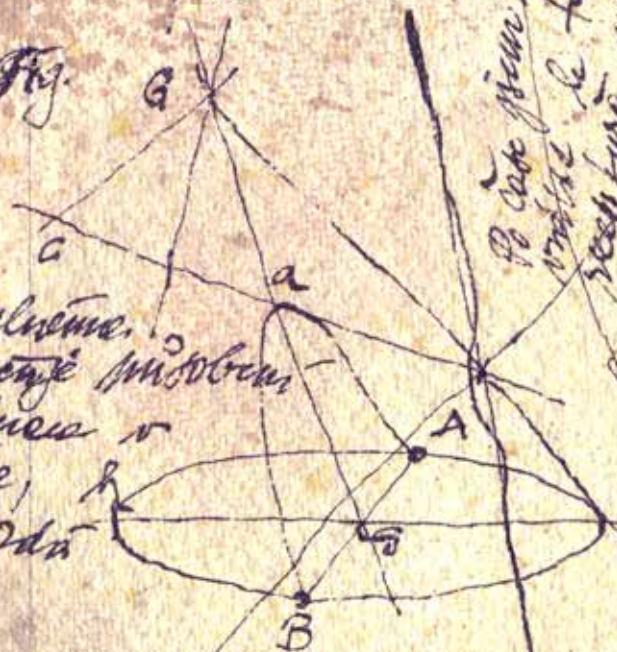
This is only describing, what is possible only in this case. Es ist möglich, in diesem speziellen Fall, dass es möglich ist.



Receptura : 1, Botanical collins
 4 40 me Geneva
 3, 25 me fresh Lemon j.
 4, 15 me gomme S
 5) 15 dec botanical water

~~medica
 mellea
 Toluca
 de betta
 in oculo~~

Fig. A



Toto selneme
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 case, h
 ale 2da

po case plem se
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 recepture mplem
 je je to grom
 vapant. je ale
 lura. telo doer-
 in quoy pumy

taky je vedice
 dilaote pomu
 e ml tri.
 moly kumbla

Toto frugnyj poure ze
 mlygi podmucha,
 ale po masi
 kumbla je to seka
 durtw m

Moravian sour

165czk

During his travels around the USA, Alois remembered well all the things his grandfather had taught him about growing plums. In the late 1920s this knowledge helped him cultivate a frost-resistance plum variety named Stanley. The master blender of Rudolf Jelinek and bartenders of the Black Angel's chose together limited edition of plum brandy exclusively for our bar and this signature cocktail. The unique base is flavoured with lemon and passionfruit syrup, refined by an egg white and balanced with Italian Aperol which is used instead of bar bitters.

Alois's Becher-Cobbler

155czk

One of the oldest categories is celebrating its comeback. This is a fruity, less alcoholic and very addictive drink that will please you on hot summer days as well as at other times. We used Alois's recipe in which Italian vermouth is mixed with fresh fruit, homemade grapefruit syrup and topped off with Becherovka. Alois was a true patriot and always favoured it!!!



Bohemian Manhattan

245czk

The Manhattan cocktail certainly needs no introduction. Alois found its rough profile interesting and it inspired him to make his own whiskey, he would use to make his own version of the drink. We are not sure whether manufacturers of the sole Czech single-malt whiskey were inspired by Alois. Anyway, it is also thanks to them that we may present you with our version of the famous cocktail which makes use of Becherovka, another legendary Czech brand. We believe Alois would be proud of us!

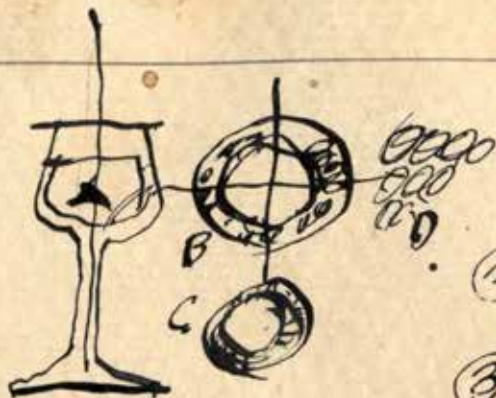
Concord

165czk

Rudolf Slavík, a legendary bartender, used this cocktail recipe in the only known radio bartender contest: "Cocktail Parade EX Plzeň 67" which he won! The drink is prepared using equal amounts of gin, dry vermouth and strawberry syrup. Only few people know Rudolf received the recipe from Alois as early as in 1934. At that time he took part in a bartender contest on board the Leviathan, an American cruise ship. Alois was working there as a gastronomy consultant to avoid dealing with issues he had on the shore.



Porvonds !!



Prapovoz

- ① Tuleo pispovos
dabone ma
po trinu, delyuom
potele pite
- ② I vovs
- ③ Tede y ted
se cy dnu opoca
mudable pistori
murtin vovs
muprat a puden co
alle pite
- ④ by to mictu
epit vev mictu
ve

- ① dyo dano
denu delyuom
lyho muprat
- ② vovs v to ne
pind pite
- ③ vovs ted to pite
- ④ ted to vovs co

Tas pispov
mudable pite
by to mictu
potele pite
vovs pite
mudable pite
potele pite
vovs pite
mudable pite



Pov
Tas pispov
vovs
potele
pite
vovs
potele
pite

Jeremy's Swizzle Stick

185czk

Gustav Machatý, the pioneer director of titillating films and a dear friend of Alois's, triggered our interest to create an erotically-themed cocktail.

We were inspired by Ron de Jeremy, an icon in the business, who became famous for the production of titillating movies as well as his own rum brand. Our homage to him is sweet and sour and slightly spicy in the end—just like his colourful life was. The beginning is heavy and sour, but, over time, sweetness and passion unveil. The spicy, hot flavour as well as the cocktail's size refer to his documentaries.

From Dust Till Foam

175czk

*We believe there is no need for us to introduce Quentin Tarantino's *From Dusk Till Dawn*. Alois and Quentin indeed had a lot in common. Both of them were left by their fathers at an early age and, shortly after, were enchanted by film. And the story in *From Dust Till Dawn* describing a trip the main characters take from the USA to Mexico, may remind us of Alois's smuggle trip to the south. Just as in the movie, Alois frequently ended up in a bar during his travels. The cocktail's flavour will also remind you of the film: A sweet, pleasant beginning of elderberries will soon be replaced by the sour and bitter after-taste of gin, lemon, Aperol and fresh grapefruit juice.*



Oldtownner

195czk

Alois was one of the first people to smuggle spirit made from agave. To disguise its typical smoky scent he added strawberry and basil in it. We expanded his recipe to include chocolate bitter, agave syrup and fresh lime.

Yellow Boxer

195czk

Alois came across Galliano, an Italian herb liqueur, on his way to Paris and immediately fell for it. For years he was looking for a fitting ingredient. As his diary reveals, he found it in Mexico where he used tequila a lot. The cocktail was originally made by Charles Schumann, a German bar legend. In addition to Galliano and tequila, the two key ingredients, our version of the cocktail will offer you additional dose of vitamins in the form of fresh lime and orange juices. We believe you'll fall in love with this unique blend, just as Alois did.



3 Nápoj č. 3, ledový topáček

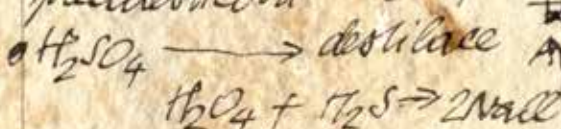


Fig. 1.

Nejdůležitější je počet matných sklenic společně se speciálním mlékem můžeme prociťit a prociťit genius loci staré Prahy. Staré a nové Prahy, Goletka, rabžilio Lova, sem nosu staroměstského náměstí, poprava 27. českých pánů po nedobré bitvě na Bílé hoře.

Základní podmínka

K tomuto nápoji je nutno předdestilovat H_2SO_4



• předdestilace \rightarrow viz schéma Fig 2,

Fig. 3

zespoda by se to mělo zahřívát Bunsen C novým ležákem, na modrém plameni, až se perle částky rozpustí.



- Je do sedmých bodů varu je třeba ztlumit plamen, až se jeho barva změní a je tmavě oranžová. Je to optimální teplota pro následující filtraci.

- V tomto okamžiku je třeba po vstřípní a po dokonalem rozpustění arabské gumy sundat kádinku z plamene.

- Toto připravat po káphích do výsledného cocktailu.

Pozor. Nutno držet o teplotě jako recept neboť v tom spočívá tajemství jeho chuti.



Genius Loci Libre



1. Ingredience

- džem světlý - 5 cl
- Coca Cola - 10 cl
- limetka

2. Vybavení

- Highball sklenice
- Muddler
- ledové kostky
- Brčko

3. Příprava

1. Do sklenice dáme limetku kterou vymažeme
2. Přidáme kostky ledu
3. Nezapomeneme Coca Cola
4. Přidáme džem a limetku

Sitting around with Don Beachcomber, Alois took part in a small rum tasting. He decided to use samples he found most interesting to create a cocktail fit for the Caribbean climate. By combining four types of rum, spices, fresh lime, grapefruit and orange juices, he created a predecessor to the Tiki cocktail and inspired Don to make a number of other cocktails known by the entire world today. Now you too can taste this unique creation!

In Alois's diary we came across an almost illegible sheet of paper featuring a list of smuggled goods. When we turned it over we discovered a true treasure: a secret recipe containing a mixture of spices, fruit and herbs. The handwriting does not make it clear, whether the recipe was written by Alois or the great Don Beachcomber. For this reason we decided to use this unique mix to prepare our own Tiki cocktail and added a mixture of three rums, almonds, chocolate and fresh fruit juices.

Don The Beachcomber is considered to be the true creator of Tiki. In addition to specific recipes he created, there were several secret mixtures, which he kept away even from Alois. One of them is also used in the famous Nui Nui cocktail. It was only recently, that the specific ingredients were identified and we would like to make Alois happy by including it to our menu. The recipe includes golden and dark rums, homemade vanilla and cinnamon syrups and fresh lime juice veiled behind fresh orange juice and enriched by a shot of Angostura bitter. The combination of these ingredients can satisfy even the most demanding taste buds.

Imset Cooler

195czk

Sketches of an earthenware Canopic jar in the diary probably refer to Alois's stay in Egypt, where he used them to drink healing potions. Imset, the Egyptian god and protector of the livers, certainly reminded Alois of a relief depicted on the Old Town Square Astronomical Clock. We decided to modify this cocktail made by Jack McGarry, a world renowned bartender, whose key ingredient is melon juice, a reference to the oldest seeds found in the ancient Egypt. Our treatment also includes Tequila, fresh lime juice, grenadine and other secret ingredients which will revive even a mummy.

Imaginal Cooler - 2

Handwritten notes in the top right corner, possibly a date or reference number.

Handwritten text on the left side of the page, describing concepts related to the 'Imaginal Cooler'.

Fig. 1



Fig 2



Fig 3

Handwritten text on the right side of the page, continuing the description or providing additional context.

Handwritten text at the bottom of the page, possibly a title or a concluding statement.

- ① doll 243
- ② monkey 15 de
- ③ monkey ami 2 del
- ④ picho comely
- ⑤ o/s jamefr
- ⑥ monkey can

Recepte Angelilor

Amplas si izum, pe alinaze
 pota proaspat, galea, idaz
 Tanta bar, x macalea linae
 ce. Saone, mato meludo

Fig 1



Plac.
 unca
 Bar

Coti fra mo altonis
 gisten, pidos
 Sule bar bruto
 Pulehovat poasun
 celi alliolwelo Proq

Pole si v tomile noaslo mpo
 mpo mpo mpo mpo mpo
 opasun mualo mpo mpo mpo

Fig 2



Alca elindm ppe
 janan a mplelute
 jals mporovs v
 pam. Ale vor...
 janan gale 1 recept

Recepte Angelilor

1. Alcoluim mpo 2cl
2. Trum lds 1g 1l
3. Oep a mil
4. Nojo foga

Spudata
 Tolle domo
 deti mero...

As the documents discovered show, at his time Alois was a great innovator and was very interested in people of the same ilk. He probably had the greatest respect for Nikola Tesla, the famous physicist and inventor, who had more than 300 inventions patented during his lifetime. In his later years, Tesla focused on flying machines driven by the magnetic field. This inspired Alois to use Tesla's ideas behind the bar. Unfortunately, he never materialised them. Black Angel's Bar decided to use these two legends and bring you a unique levitating experience! Today, the opportunity to travel to the outer space definitely represents a symbol of innovation. Our name choice fell on one of the most known space ships the Millennium Falcon which appears in the Star Wars series. The fact Captain Han Solo used it for smuggling is also relevant, since Alois was such an experienced smuggler. The contraband our cocktail consists in includes Stolichnaya Elit vodka infused with herbs.

May the force be with you!



Champagne Cocktail and others... 295czk

Alois fell for the charms of the best known sparkling wine in the world during his stay in France, where he favoured the Michel Arnould brand. In its honour, the Black Angel's team will be happy to treat you with a Champagne cocktail, Kir Royal and French 75 as well as both known and unknown cocktails, for which this French gold is used.



Black Angel's Bar by Moser

*These cocktails are served
in special edition glasses
"Black Angel's by Moser"
created by the world-famous
glassworks exclusively
for our bar.*



Why Moser?

Several pages of the diary featured sketches of original crystal glasses. We were so enchanted by it, that we decided to undertake a more extensive search. And we discovered something truly remarkable. In a Moser-Millot store in Paris we found a signed order dated 1921 with an Alois Krcha. The delivery address indicated was identical to the New York bar address in Paris. The order made was for a comprehensive set of glasses made by Ludwig Moser, the legendary Czech glassblower, whose company is still headquartered in Karlovy Vary. Not only Alois's plan to use premium Czech crystal glass in his bar was confirmed, but the order represents the only preserved document of Alois's surname. We decided to fulfil his vision and wishes and provide you with the opportunity to taste drinks from the premium, unique, hand-made glasses made exclusively for our bar by Moser.



Vieux Carré Aged

395czk

The first cocktail we have prepared for you comes from the Monteleone Hotel, New Orleans. This American town was strongly influenced by French culture. The cocktail's name reads "Old Square" in English so it is practically our duty to include it on our menu, since its name is almost identical to the address of this building where Alois lived, where our bar is located and where you find yourselves right now. One of its key ingredients is Martell Cordon Bleu, which saw the light in 1912, i.e., in the same year in which Alois ordered glass for the then NY bar from Moser.

COINCIDENCE? The cognac used in the drink is accompanied by Sazerac (a rye whiskey), Antica Formula, DOM Benedictine and bitters. Our version has also been matured by the unique Oak Bottles system.

Cordon Bleu Sazerac

395czk

Sazerac is probably the best known and also the oldest cognac-based cocktail. We believe, it would definitely be included on the menu Alois planned to have served in handmade crystal glass. Enjoy the great Martell Cordon Bleu in the version that refers to the fame of master distillers, glass engravers and also bar legends such as Peychaud, Pernod and Krcha.



Negroni

345czk

Negroni is a classic well tested throughout the years which definitely deserves perfect serving. Because of the way its flavour is balanced, the original version of this drink is favoured by bartenders all over the world. We would like to pay homage to Alois, as a bartender, and also dress this legendary drink in a crystal coat. Its base consists of the delicate Jensen gin with a slight tone of citrus. Its bitter-sweet profile is made complete by a combination of Campari bitter and a premium Italian vermouth by Giuseppe Carpana named Antica Formula.

Rob Still Walking

1490czk

During his stay in New York Alois liked to hide away from the rush of the city in the Waldorf Astoria bar in Manhattan. This bar gave rise to the very famous Rob Roy cocktail, first prepared for the opening night of the 1894 light opera bearing the same name Rob Roy. This scottish „Robin Hood“ became legend in his country. On his honour, Black Angel's team prepared unique combination of blended whisky Johnnie Walker Blue Label, Vermouth del profesore, Italian herbal jewel mixed by Giancarla Macina and bitters. All together is served in crystal masterpiece made by Ludwig Moser.





Tomáš Mucha
***2.11.1995 – †14.6.2015**

Our entire menu is dedicated to the memory of one bar founding member, who is now mixing cocktails in another Angel's bar somewhere on the other side.

He always wanted to have a cocktail of his own on the menu. So we've included the drink he entered in the Belvedere Challenge 2014.

*"Thomas, for us you are and always will be part of this bar. Forever and for always you will be the Black Angel!
Thank you!"*

The Black Angel's Bar Team

Black Angel's Medicine

155czk

*30ml Belvedere vodka
15ml Becherovka
15ml Lillet blanc
2dsh Peach Bitters*



Spirits



GIN

<i>London</i>	<i>4cl</i>
<i>Beefeater</i>	<i>85 czk</i>
<i>Beefeater 24</i>	<i>110 czk</i>
<i>Beefeater Crown Jewel</i>	<i>195 czk</i>
<i>Beefeater Burroughs Reserve</i>	<i>295 czk</i>
<i>Broker's</i>	<i>80 czk</i>
<i>Gordon's</i>	<i>80 czk</i>
<i>London No. 1 Blue gin</i>	<i>195 czk</i>
<i>City of London</i>	<i>135 czk</i>
<i>Sipsmith</i>	<i>195 czk</i>
<i>Cremorne 1859 Colonel fox gin</i>	<i>195 czk</i>
<i>Berkeley Square</i>	<i>195 czk</i>
<i>Jensen</i>	<i>195 czk</i>
<i>Jensen Old Tom</i>	<i>195 czk</i>

<i>England</i>	
<i>Tanqueray</i>	<i>95 czk</i>
<i>Tanqueray Rangpur Lime</i>	<i>155 czk</i>
<i>Tanqueray No. Ten</i>	<i>195 czk</i>
<i>Tanqueray Malacca</i>	<i>340 czk</i>
<i>Tanqueray Bloomsbury</i>	<i>185 czk</i>
<i>Greenall's London Dry</i>	<i>95 czk</i>
<i>Gilbey's</i>	<i>85 czk</i>
<i>Bombay Sapphire</i>	<i>95 czk</i>
<i>Bombay Original</i>	<i>185 czk</i>
<i>Half Crown</i>	<i>140 czk</i>
<i>Hayman's Sloe Gin</i>	<i>135 czk</i>
<i>Hayman's Old Tom</i>	<i>125 czk</i>

	<i>4cl</i>
<i>Hayman's Royal Dock Gin</i>	155 <i>czk</i>
<i>Foxdenton Raspberry gin</i>	135 <i>czk</i>
<i>Bulldog</i>	155 <i>czk</i>
<i>Bloom</i>	155 <i>czk</i>
<i>BR Blue Ribbon gin</i>	155 <i>czk</i>
<i>Old English Gin Hammer and son</i>	195 <i>czk</i>
<i>Botanic Ultrapremium</i>	195 <i>czk</i>
<i>Botanic Premium</i>	195 <i>czk</i>
<i>Mayfair</i>	155 <i>czk</i>
<i>Gilpins Westmorland</i>	295 <i>czk</i>
<i>Thomas Dakin</i>	235 <i>czk</i>
<i>Martin Miller's</i>	135 <i>czk</i>
<i>Martin Miller's Westbourne Strength</i>	275 <i>czk</i>
<i>William Chase Seville Orange</i>	295 <i>czk</i>
<i>William Chase</i>	255 <i>czk</i>
<i>Portobello Road No. 171</i>	195 <i>czk</i>
<i>Fifty Pounds</i>	195 <i>czk</i>
<i>Oxley</i>	375 <i>czk</i>
<i>Whitley Neill London Dry</i>	155 <i>czk</i>
<i>No. 3</i>	195 <i>czk</i>
<i>Blue Ribbon Dry</i>	155 <i>czk</i>
<i>Opihr</i>	145 <i>czk</i>
<i>ISH</i>	165 <i>czk</i>

Switzerland

<i>Arctic Velvet Exclusive</i>	255 <i>czk</i>
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USA	4cl
<i>Seagram's Extra Dry</i>	85 czk
<i>Deaths door</i>	195 czk
<i>Wood's225</i>	225 czk
<i>Liberator</i>	230 czk
<i>Cardinal</i>	235 czk
<i>Aviation</i>	155 czk
<i>Junipero</i>	225 czk
Plymouth	
<i>Plymouth</i>	105 czk
<i>Plymouth sloe gin</i>	195 czk
<i>Plymouth Navy Strength</i>	110 czk
Scotland	
<i>Botanist</i>	145 czk
<i>Hendrick's</i>	115 czk
<i>Gilt Single malt</i>	195 czk
<i>Edinburgh</i>	185 czk
<i>Caorunn Small Batch</i>	395 czk
Ireland	
<i>Heather Cut Irish gin</i>	195 czk
Italy	
<i>Revenge Navy gin</i>	295 czk

France	4cl
Saffron	135 czk
G vine Nouaison	155 czk
G'Vine Floraison	155 czk
Citadelle	135 czk
Le gin de Christian Drouin	135 czk
Citadelle Reserve	165 czk
Magallan	155 czk
Spain	
Xorigue	165 czk
Tann's	155 czk
Mascaro 9	165 czk
7D Essential	155 czk
Gin Mare	185 czk
Ginself	225 czk
Czech	
OMG Gin	145 czk
Germany	
Elephant	235 czk
Adler Berlin Dry	165 czk
The Duke	175 czk
Monkey 47	295 czk
Monkey 47 Distiller's Cut	495 czk

<i>Netherlands</i>	<i>4cl</i>
<i>Bols Zeer Oude Genever</i>	105 czk
<i>Rutte Oude Simon Jenever</i>	165 czk
<i>Nolets Reserve gin</i>	2 995 czk
<i>Belgium</i>	
<i>Filliers Dry 28</i>	185 czk
<i>Kenya</i>	
<i>Mombasa</i>	195 czk
<i>India</i>	
<i>Big Ben Deluxe Dry</i>	155 czk
<i>Slovenia</i>	
<i>One Key</i>	165 czk
<i>Colombia</i>	
<i>Dictador Colombian White</i>	165 czk
<i>Dictador Colombian Black</i>	185 czk
<i>Canada</i>	
<i>Ungava</i>	195 czk

VODKA

Russia

	<i>4cl</i>
<i>Stolichnaya</i>	<i>85 czk</i>
<i>Stolichnaya Elit</i>	<i>135 czk</i>
<i>Russian Standard Original</i>	<i>85 czk</i>
<i>Russian Standard Platinum</i>	<i>105 czk</i>
<i>Russian Standard Imperia</i>	<i>155 czk</i>
<i>Beluga</i>	<i>165 czk</i>

Poland

<i>Wyborowa</i>	<i>85 czk</i>
<i>Pravda</i>	<i>135 czk</i>
<i>Belvedere</i>	<i>165 czk</i>
<i>Zubrowka</i>	<i>95 czk</i>
<i>Ultimat</i>	<i>195 czk</i>

France

<i>Ciroc</i>	<i>195 czk</i>
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Netherlands

<i>Ketel One</i>	<i>145 czk</i>
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Sweden

<i>Elyx</i>	<i>175 czk</i>
<i>Level</i>	<i>145 czk</i>

Czech

<i>Babička</i>	<i>135 czk</i>
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RUM

<i>Cuba</i>	<i>4cl</i>
<i>Havana Club 3 años</i>	<i>85 czk</i>
<i>Havana Club añejo Especial</i>	<i>85 czk</i>
<i>Havana Club añejo 7 años</i>	<i>135 czk</i>
<i>Havana Club Selección de Maestro</i>	<i>195 czk</i>
<i>Havana Club añejo 15 años Grand Reserva</i>	<i>995 czk</i>
<i>Havana Club Unión</i>	<i>1 495 czk</i>
<i>Legend of Cuban Rum pre 1962</i>	<i>1 990 czk</i>
 <i>Jamaica</i>	
<i>Myers (Planter's Punch)</i>	<i>135 czk</i>
<i>Appleton Special Gold</i>	<i>85 czk</i>
<i>Appleton Estate Extra 12 y.o.</i>	<i>125 czk</i>
 <i>Guatemala</i>	
<i>Ron Malteco 15 y.o.</i>	<i>155 czk</i>
<i>Ron Zacapa Centenario 23 años</i>	<i>185 czk</i>
<i>Ron Zacapa Centenario X.O.</i>	<i>365 czk</i>
 <i>Antigua</i>	
<i>English Harbour 10 y.o.</i>	<i>595 czk</i>
 <i>West Indies</i>	
<i>Pyrat Pistol</i>	<i>595 czk</i>
<i>Pyrat X.O. Reserva</i>	<i>175 czk</i>
<i>Pyrat cask 1623</i>	<i>990 czk</i>

Guyana

4cl

<i>Port Mourant 1993 Full Proof</i>	375 czk
<i>XM Royal 12 y.o.</i>	195 czk
<i>El Dorado 3 y.o.</i>	95 czk
<i>El Dorado 5 y.o.</i>	95 czk
<i>El Dorado 12 y.o.</i>	155 czk
<i>El Dorado 15 y.o.</i>	185 czk

Venezuela

<i>Diplomatico Reserva Exclusiva 12 y.o.</i>	165 czk
<i>Diplomatico Single Vintage 2000</i>	445 czk
<i>Diplomatico Ambassador</i>	990 czk
<i>Santa Teresa Solera Antigua 1796</i>	225 czk
<i>Pampero Aniversario</i>	165 czk

Trinidad

<i>Caroni 12 yo</i>	185 czk
<i>Angostura 1919 8 y.o.</i>	185 czk
<i>Angostura 1824 12 y.o.</i>	275 czk

Guadeloupe

<i>Monte Bello 8 y.o.</i>	195 czk
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Barbados

<i>Cockspur 12 y.o.</i>	155 czk
<i>Mount Gay Extra Old</i>	165 czk
<i>Mount Gay Black Barrel</i>	85 czk
<i>Foursquare Spiced Rum</i>	105 czk

Bermuda	4cl
<i>Gosling's Black Seal</i>	115 czk
<i>Gosling's Family reserve Old Rum</i>	265 czk
Marie Galante	
<i>Rhum Rhum Blanc Agricole</i>	195 czk
<i>Rhum Rhum Liberation 2010 Agricole</i>	255 czk
Dominican republic	
<i>Matusalem Grand Reserva 15</i>	175 czk
British Wirgin Island's	
<i>Pusser's Navy Rum</i>	105 czk
<i>Sailor Jerry Spiced Carribean</i>	100 czk
Peru	
<i>Cartavio 1929 Antiquo de Solera 12 y.o.</i>	165 czk
<i>Millonario Solera 15 y.o. Reserva Especial</i>	165 czk
<i>Millonario X.O.</i>	285 czk
Martinik	
<i>PMG-Agricole Blanc</i>	195 czk
<i>Clément Rhum Tres Vieux 10 y.o.</i>	295 czk
<i>Par Neisson Blanc Agricole</i>	125 czk
Panama	
<i>Ron de Jeremy</i>	165 czk
<i>Ron de Jeremy X.O.</i>	195 czk
Puerto Rico	
<i>Bacardi Gold</i>	95 czk
<i>Bacardi 8 y.o.</i>	185 czk

Haiti	4cl
Barbancourt 8 y.o.	145 czk
Plantation	185 czk
Nicaragua	
Flor de Caña 7 y.o. blanco	95 czk
Flor de Caña gold 18 y.o.	295 czk
Brazil	
Ypióca Prata	95 czk
Velho Barreiro	95 czk
Philippines	
Don Papa	135 czk

TEQUILA

Tequila Blanco	
Olmecca Altos	95 czk
Herencia de Plata	135 czk
Maracame plata	165 czk
Reserva del Señor	145 czk
Tequila XQ	165 czk
Tesoro Azteca Limited Edition	299 czk
Espolon	169 czk
Don Jesus	189 czk
Hacienda del Cristero	225 czk
El Llano	189 czk
Mezcal Blanco	
Scorpion	165 czk

Sotol Blanco	4cl
Hacienda Chihuahua	125 czk
Tequila Reposado	
Olmecca Altos	105 czk
Herencia de plata	135 czk
Don Julio	285 czk
Corralejo	145 czk
Espolon	165 czk
Puerto Vallarta	155 czk
Centinela	155 czk
Buen Amigo (bio)	175 czk
Amate	139 czk
Tequila 1800	155 czk
Don Fulano Suave	245 czk
Arette Suave	265 czk
Don Jesus Reserva Familiar	215 czk
Tesoro Azteca Limited Edition	295 czk
Porfidio (old model)	1 490 czk
Mezcal Reposado	
Scorpion	135 czk
Embajador	195 czk
Del Maguey	175 czk
Sotol Reposado	
Hacienda Chihuahua	145 czk

Tequila añejo	4cl
Espolon	169 czk
Amate	189 czk
José Cuervo Reserva De La Familia	695 czk
Don Fulano	299 czk
Casa Vieja	139 czk
Herencia de Plata	155 czk
Corralejo	165 czk
Don Julio	325 czk
Maracame	225 czk
Sauza Tres Generaciones	215 czk

Mezcal añejo

Scorpion 1 year	245 czk
Del Maguey	185 czk

Sotol añejo

Hacienda Chihuahua	165 czk
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Tequila Añejo Extra (moduro)

Arette Gran Clase Extra 5 years	495 czk
Arette Unique Extra 6 years	245 czk
Esperanto Seleccion Extra 5 years	595 czk
Chinaco	990 czk
Herencia Historico 9 years	325 czk
Gran Centenario 8 years	225 czk
Leyenda del Milagro Sing. Barrel	545 czk
Don Fulano Imperial 5 years	495 czk

WHISKEY

<i>Blended</i>	<i>4cl</i>
<i>Ballantine's Finest</i>	85 czk
<i>Ballantine's Finest 12 y.o.</i>	125 czk
<i>Ballantine's Finest 17 y.o.</i>	195 czk
<i>Chivas Regal 12 y.o.</i>	115 czk
<i>Chivas Regal Extra</i>	115 czk
<i>Chivas Regal 18 y.o.</i>	195 czk
<i>Chivas Regal 25 y.o.</i>	995 czk
<i>Grant's</i>	95 czk
<i>Grant's Sherry Cask</i>	95 czk
<i>Johnnie Walker Red Label</i>	85 czk
<i>Johnnie Walker Black Label</i>	125 czk
<i>Johnnie Walker Gold Label</i>	185 czk
<i>Johnnie Walker Blue Label</i>	890 czk
<i>The John Walker</i>	10990 czk
<i>Singleton of Dufftown 28</i>	1 495 czk
<i>Cutty Sark Prohibition</i>	165 czk
<i>J & B</i>	85 czk
 <i>Ireland</i>	
<i>Paddy</i>	85 czk
<i>Jameson</i>	85 czk
<i>Jameson Select Reserve</i>	145 czk
<i>Jameson 18 y.o. limited reserva</i>	455 czk
<i>Powers</i>	95 czk
<i>Teeling Rum Casks Finish</i>	95 czk
<i>Tullamore Dew</i>	95 czk
<i>Tullamore Dew 12 y.o.</i>	175 czk
<i>Bushmills 10 y.o.</i>	135 czk
<i>Redbreast 12 y.o.</i>	195 czk
<i>Redbreast 15 y.o.</i>	295 czk



	4cl
<i>Middleton Very Rare</i>	695 czk
<i>Connemara Peated single malt</i>	220 czk
<i>Connemara 12 y.o.</i>	295 czk

Vatted Malts

<i>Monkey Shoulder</i>	195 czk
<i>Big Peat</i>	245 czk

SINGLE MALT

<i>The Glenlivet 12 y.o.</i>	155 czk
<i>The Glenlivet 15 y.o.</i>	175 czk
<i>The Cragganmore 12 y.o.</i>	165 czk
<i>Glenfiddich 12 y.o.</i>	155 czk
<i>Glenfiddich 15 y.o.</i>	175 czk
<i>Glenfiddich 18 y.o.</i>	195 czk
<i>Benromach 2000 Burgundy</i>	195 czk
<i>Bruichladdich Port Charlotte</i>	245 czk
<i>Bruichladdich Classic Laddie</i>	215 czk
<i>Bruichladdich Octomore</i>	525 czk
<i>Isle of Jura 16y</i>	195 czk
<i>Bowmore Black Rock</i>	195 czk
<i>Cardhu</i>	155 czk
<i>Aberlour 10 y.o.</i>	165 czk
<i>Aberlour 16</i>	295 czk
<i>Aberlour A'bunadh</i>	275 czk
<i>The Macallan Amber</i>	255 czk
<i>The Macallan Sienna</i>	345 czk
<i>The Macallan Ruby</i>	645 czk
<i>Macallan 1841 replica</i>	795 czk
<i>The Balvenie Double Wood 12 y.o.</i>	165 czk
<i>The Balvenie Double Wood 21 y.o.</i>	1495 czk



	4cl
<i>Glenfarclas 15 y.o.</i>	245 czk
<i>Ardbeg 10 y.o.</i>	175 czk
<i>Lagavulin Distillers Edition 1996</i>	395 czk
<i>Lagavulin 16 y.o.</i>	215 czk
<i>Laphroaig Triple Wood</i>	195 czk
<i>Laphroaig 10 y.o.</i>	175 czk
<i>Longmorn 16 y.o.</i>	695 czk
<i>Talisker 10 y.o.</i>	175 czk
<i>Scapa 16 y.o.</i>	245 czk
<i>Highland Park 12 y.o.</i>	185 czk
<i>Highland Park 18 y.o.</i>	345 czk
<i>Glenmorangie 10 y.o.</i>	155 czk
<i>Oban 14 y.o.</i>	195 czk
<i>Dalwhinnie 15 y.o.</i>	175 czk
<i>Glenkinchie 12 y.o.</i>	165 czk
<i>Auchentoshan Cooper Res 14y</i>	265 czk
<i>Auchentoshan Valinch</i>	195 czk
<i>Auchentoshan 10 y.o.</i>	195 czk
<i>Springbank 10 y.o.</i>	195 czk

Japanese

<i>Nikka From the Barrel</i>	195 czk
<i>Akashi</i>	175 czk
<i>Fujikai 10 y.o.</i>	365 czk
<i>Hakushu 12 y.o.</i>	395 czk
<i>Nikka Taketsuru 21y.o.</i>	990 czk
<i>Nikka Coffey grain</i>	245 czk

India

<i>Amrut Portonova</i>	395 czk
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Wales

<i>Penderyn</i>	255 czk
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BOURBON & AMERICAN

	4cl
<i>Four Roses</i>	85 czk
<i>Jim Beam</i>	85 czk
<i>Canadian Club</i>	85 czk
<i>Canadian Club 12 y.o. classic</i>	115 czk
<i>Woodford reserve</i>	165 czk
<i>Maker's Mark</i>	125 czk
<i>Maker's Mark Mint Julep</i>	135 czk
<i>Booker's</i>	195 czk
<i>Buffalo Trace</i>	115 czk
<i>Koval Millet Single Barrel</i>	165 czk
<i>Wild Turkey 81</i>	115 czk
<i>J.E. Pepper 1776 Bourbon</i>	195 czk
<i>Evan Williams Black</i>	95 czk
<i>Jack Daniel's</i>	105 czk
<i>Jack Daniel's Single Barrel</i>	185 czk
<i>Corsair Triple Smoke</i>	1 365 czk
<i>George Dickel No. 8</i>	195 czk
<i>George Dickel NO.12</i>	165 czk
<i>George Dickel barrel sel.</i>	395 czk
<i>Blantons Special Reserve</i>	185 czk
<i>Blantons original</i>	225 czk
<i>Blantons gold Edition</i>	325 czk
<i>Basil Hayden's</i>	225 czk
<i>Thomas H. Handy Sazerac Rye</i>	595 czk
<i>Sazerac Rye</i>	245 czk
<i>Rittenhouse rye</i>	135 czk
<i>Wild Turkey Rye</i>	165 czk
<i>Jim Beam Rye</i>	125 czk
<i>Bulleit Rye</i>	155 czk

Grain and Corn Whiskey	4cl
<i>Koval Four Grain</i>	880 czk
<i>Georgia Moon Corn</i>	435 czk
<i>Montana Sweet Corn</i>	1 200 czk

COGNAC

<i>Martell V.S.</i>	145 czk
<i>Martell V.S.O.P.</i>	175 czk
<i>Martell X.O.</i>	495 czk
<i>Martell Cordon Bleu</i>	495 czk
<i>Martell L'OR</i>	5 995 czk
<i>Hennessy V.S.</i>	135 czk
<i>Hennessy Fine de Cognac</i>	155 czk
<i>Hennessy X.O.</i>	485 czk
<i>Hennessy Paradis Extra</i>	1 490 czk
<i>Hennessy Richard</i>	5 990 czk
<i>Courvoisier V.S.</i>	135 czk
<i>Courvoisier V.S.O.P.</i>	155 czk
<i>Courvoisier X.O.</i>	295 czk
<i>Godet Antarctica</i>	235 czk
<i>Godet Family Reserve Champagne</i>	690 czk
<i>Godet X.O. Fine Champagne</i>	590 czk
<i>Rémy Martin V.S.O.P.</i>	185 czk
<i>Rémy Martin 1738 Accord Royal</i>	195 czk
<i>Rémy Martin X.O.</i>	495 czk
<i>Rémy Martin Louis XIII.</i>	5 995 czk

ARMAGNAC

		4cl
<i>Castarède V.S.O.P.</i>		235 czk
<i>Castarède 1985</i>		495 czk
<i>Laubade 1968</i>	0,7l	18 990 czk
<i>Laubade 1958</i>	0,7l	29 990 czk
<i>Laubade 1947</i>	0,7l	39 990 czk
<i>Laubade 1898</i>	0,7l	249 990 czk

BRANDY

<i>Calvados Jean Loret</i>		95 czk
<i>Calvados Roger Groult 8 y.o.</i>		185 czk
<i>Calvados Roger Groult - Reserva Ancestrale</i>		890 czk
<i>Metaxa 5*</i>		135 czk
<i>Metaxa 7*</i>		185 czk
<i>Metaxa 12*</i>		185 czk
<i>Metaxa Private Reserve</i>		225 czk
<i>Apple Jack</i>		155 czk
<i>Slivovice Rudolf Jelínek</i>		
<i>limited edition Black Angel's bar (2012)</i>		95 czk
<i>Ouzo</i>		85 czk
<i>Pisco Demonio des los Andes Acholado</i>		95 czk



VERMOUTH & APERITIVES & AMARO

	4cl
<i>Cinzano Bianco</i>	60 czk
<i>Cinzano Extra Dry</i>	60 czk
<i>Cinzano Rosso</i>	60 czk
<i>Cinzano 1757</i>	65 czk
<i>Noilly Prat Rosso</i>	60 czk
<i>Noilly Prat original dry</i>	60 czk
<i>Mancino Bianco Ambrato</i>	95 czk
<i>Mancino Rosso Amaranto</i>	95 czk
<i>Lillet Blanc</i>	85 czk
<i>Lillet Rouge</i>	85 czk
<i>Campari</i>	85 czk
<i>Dubonnet</i>	85 czk
<i>Carpano Punt E Mes</i>	85 czk
<i>Antica Formula</i>	95 czk
<i>Cynar</i>	95 czk
<i>Aperol</i>	85 czk
<i>Amer Picon</i>	95 czk
<i>Averna Amaro</i>	85 czk
<i>Amaro Montenegro</i>	95 czk
<i>Amaro Ramazzotti</i>	85 czk
<i>Sambuca Ramazzotti</i>	85 czk
<i>Fernet Branca</i>	85 czk
<i>Fernet Stock</i>	85 czk
<i>Fernet Stock Citrus</i>	85 czk

ABSINTH & PASTIS

	<i>4cl</i>
<i>Pastis Pernod</i>	<i>95 czk</i>
<i>Pernod Ricard</i>	<i>95 czk</i>
<i>Pernod Absinth</i>	<i>95 czk</i>
<i>St. Antoine (Žufánek)</i>	<i>155 czk</i>
<i>King of Spirit</i>	<i>395 czk</i>
<i>Petit Frere pure</i>	<i>155 czk</i>
<i>Petit Frere natural</i>	<i>155 czk</i>
<i>King of Black Angel's Gold Limited edition</i>	<i>495 czk</i>
<i>La Grenouille</i>	<i>175 czk</i>
<i>Jade VS 1901</i>	<i>495 czk</i>

LIQUERS

	4cl
<i>Becherovka</i>	85 czk
<i>Becherovka Lemoná</i>	85 czk
<i>Becherovka Cordial Medoc</i>	85 czk
<i>Becherovka KV 14</i>	85 czk
<i>Jägermeister</i>	85 czk
<i>Cherry Heering</i>	95 czk
<i>Grand Marnier</i>	145 czk
<i>D.O.M. Bénédictine</i>	145 czk
<i>Pimm's No.1</i>	135 czk
<i>Chartreuse Verte</i>	125 czk
<i>Chartreuse Jaune</i>	125 czk
<i>Cointreau</i>	125 czk
<i>Chambord</i>	135 czk
<i>Amaretto Disaronno</i>	95 czk
<i>Kahlúa</i>	95 czk
<i>Baileys</i>	95 czk
<i>Maraschino Luxardo</i>	95 czk
<i>Drambuie</i>	95 czk
<i>Galliano</i>	95 czk
<i>Patrón XO café</i>	125 czk
<i>Mandarine Napoléon</i>	135 czk
<i>Godet Pearadise</i>	145 czk

Beer
&
Soft Drinks



BEER

	1 portion
<i>Staropramen 12</i>	95 czk
<i>Granát</i>	95 czk
<i>Stella Artois</i>	95 czk
<i>Stella Artois non-alcoholic</i>	95 czk

NON ALCOHOLIC DRINKS 1 portion

<i>Coca - Cola</i>	55 czk
<i>Coca - Cola light</i>	55 czk
<i>Kinley tonic</i>	55 czk
<i>Sprite</i>	55 czk
<i>Fanta</i>	55 czk
<i>Bitter Lemon</i>	55 czk
<i>Ginger Ale</i>	55 czk
<i>Red Bull</i>	85 czk
<i>Red Bull Sugar Free</i>	85 czk
<i>Crodino</i>	65 czk
<i>Belvoir Elderflower - organic</i>	65 czk
<i>Belvoir Lemonade - organic</i>	65 czk
<i>Juice</i>	65 czk
<i>Cranberry juice</i>	85 czk
<i>Fresh juice</i>	85 czk

MINERAL WATERS 1 portion

<i>Bonaqua gently sparkling</i>	55 czk
<i>Bonaqua still water</i>	55 czk
<i>Perrier</i>	65 czk
<i>East Imperial soda water</i>	65 czk
<i>Romerquelle gently sparkling</i>	125 czk
<i>Romerquelle still water</i>	125 czk
<i>Perrier</i>	135 czk
<i>Vittel</i>	135 czk



TONIC

1 portion

<i>East Imperial tonic water</i>	65 czk
<i>Thomas Henry tonic water</i>	65 czk
<i>Thomas Henry elderflower tonic</i>	65 czk
<i>Thomas Henry Cherry blossom</i>	65 czk
<i>Fever-Tree premium tonic water</i>	65 czk
<i>Fentimans tonic water</i>	65 czk
<i>Fentimans light tonic water</i>	65 czk
<i>Fentimans Herbal tonic water</i>	65 czk
<i>Ledger's tonic water</i>	75 czk
<i>Ledger's tonic water Cinnamon</i>	75 czk
<i>Ledger's tonic water Tangerine</i>	75 czk
<i>Schweppes Premium tonic</i>	65 czk
<i>Schweppes Azahar & Levander tonic</i>	95 czk
<i>Schweppes Pimienta rosa tonic</i>	95 czk
<i>Schweppes Ginger & Cardamon</i>	95 czk
<i>1724 tonic water</i>	95 czk

COFFEE ILLY

1 portion

<i>Espresso</i>	55 czk
<i>Double espresso</i>	95 czk
<i>Cappuccino</i>	65 czk
<i>Espresso decaffeinated</i>	65 czk
<i>Latte</i>	85 czk

HOT DRINKS

<i>Ronnefeldt black tea</i>	75 czk
<i>Ronnefeldt fruit tea</i>	75 czk





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Šéfbarmán: P. Šíma
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